



## ∞ from the kitchen

### start/share

Ciabatta - House made Italian bread (V)	8
Ciabatta - House made Italian garlic bread (V)	9
Wild olives with ciabatta* (V)	9
Sea salted edamame (V)	9
Mixed dips with ciabatta*	14
Goats cheese, roasted red capsicum, pumpkin & pinenut salad with balsamic (V, GF)	16
Zucchini balls with harissa yoghurt* (V)	16
Beef carpaccio with capers, dijon & basil dressing (GF)	17
Duck rillettes with cornichons & ciabatta	18
Fried calamari spiced with sumac & black pepper*	18
Caramelised roast pork belly with chilli & coconut vinegar (GF)	18
Panko crumbed prawns with wasabi & ginger mayonaise	18
Yellowfin tuna wrapped in nori with sesame oil & chilli salsa (GF)	20
Antipasto platter*	28

\* included on antipasto platter (also italian cured meats, bocconcini & semi dried tomato)

### main

Linguini with chicken tenderloins, prosciutto, tomato & basil	24
Parmesan crumbed chicken w warm potato, bacon, herb salad & tomato capsicum relish	28
Confit duck on mashed potato with juniperberry jus (GF)	33
Market fish of the day (on specials list)	33
Roast lamb rump with crisp polenta, eggplant and tahini remoulade (GF)	33
Grain fed tenderloin steak (220g) on rosti potato with a thyme jus	36
Ribeye steak (450g) w beer battered chips, black pepper & red wine sauce and steamed veg	42

### sides

Green salad with champagne vinegar & walnut oil (V, GF)	9
Steamed seasonal vegetables (V, GF)	9
Beer battered chips (V)	9

### last

Dark chocolate mousse with crisp meringue and warm chocolate sauce	14
Warm chocolate fondant pudding with blackberries (allow 20 minutes)	14
Vanilla creme brulee with almond bread	14
Caramelised apple tart with vanilla bean ice-cream & caramel	14
Cheese plate	22



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### pizza

Margarita - mozzarella, garlic and basil (V)	22
Bianco - fontina, persian fetta, bocconcini & olive oil (V)	24
New York - pepperoni & mozzarella	26
Trieste - prosciutto, rocket & mozzarella	26
Patata - potato, garlic, mozzarella, rosemary oil & sea salt (V)	26
Estuario - barramundi, prawns, roasted garlic & mozzarella	26
Herbivore - zucchini, eggplant, artichokes, bocconcini & mozzarella (V)	24
Mercato - butternut pumpkin, persian fetta, olives, spinach & pesto (V)	26
Tropical - leg ham, pineapple & mozzarella	26
Modena - pepperoni, roasted capsicum, bocconcini, rocket & balsamic	26
Amritsar - tandoori chicken, cucumber & yoghurt	26
Latin - chorizo, potato, red capsicum, olives & chilli	26
Fungi - mushrooms, semidried tomato, red onion & fontina (V)	24
Supreme - pepperoni, ham, red onion, pineapple, mushroom, capsicum & olives	26

### sides

Green salad with champagne vinegar & walnut oil (V, GF)	9
Steamed seasonal vegetables (V, GF)	9
Beer battered chips (V)	9